



**The Northern prawn is a coldwater prawn and lives in the North West Atlantic ocean. The prawn is mostly cooked on board and machine peeled. The northern prawn is mostly used in cold recipes. It is a succulent prawn with a slightly salty taste.**

## Product Information

Scientific name:	<i>Pandalus borealis</i>
Origin:	Caught in the North West Atlantic
Composition:	90% prawns + 10% protective glaze
Size:	100-200 pcs/lb
Treatment:	Cooked and peeled
Storage:	-18°C
Shelf Life:	18 months from production
Use:	Prawn salads, prawn cocktail, appetiser
Preparation:	Defrost, ready to serve

## Packaging Information

Packaging CU:	1 kg bag – 900g e
Packaging MC:	10 x 1 kg
Brand options:	<b>Elite</b> Languages on pack: NL, FR, DE, GB
Cartons/Europallet:	56 (7 layers x 8 cartons)